

glucosinolates, recovering said glucosinolates and isothiocyanates and adding said glucosinolates and isothiocyanates to food;

*cont.*      wherein said extracting comprises contacting said plant tissue with a non-toxic solvent at a temperature sufficient to inactivate myrosinase enzyme activity.

59. (Amended) The method according to claim 58, wherein said non-toxic solvent is water.

*B2*      61. (Amended) The method according to claim 58, wherein said non-toxic solvent is liquid carbon dioxide.

62. (Amended) The method according to claim 58, wherein said non-toxic solvent is ethanol.

*Please add the following newly added claims.*

--68. (New) The method of claim 58 wherein said food product is selected from the group consisting of a bread, a drink, a soup, a salad, a sandwich and a cereal.

*B3*      69. (New) The method of claim 68 wherein said drink is a tea.

70. (New) The method of claim 58 wherein said extracting further comprises homogenizing said plant tissue with said non-toxic solvent.

71. (New) The method of claim 63 wherein said sprouts, seeds, plants or plant parts have at least 250,000 units per gram fresh weight of Phase 2 enzyme-inducing potential. --

## REMARKS

### Status of the Claims

By this amendment, claims 58, 59, 61 and 62 are amended and claims 68-71 are added. Upon entry of this Amendment, claims 48-71 will be pending in the application.